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From the Transactions of the N. Y. Agricultural Society.

THE GRAPE.

After fifteen years' experience in growing the grape from about thirty varieties, selected with the greatest attention as to hardiness and early maturity, I have come to the satisfactory conclusion in my own mind, that none of the foreign and but few of the native varieties, are worth cultivating in any of the northern States.

Of a large catalogue of native kinds, only a few will ever remunerate the trouble of cultivation; among these may be enumerated the following:

The Fox, (*Vitis Vulpina*), a native of the eastern and some of the middle and southwestern States, several varieties of which, from their early maturity, are to be tolerated, particularly one of a light lilac color, which ripens very early; it is a pulpy grape, with strong musk flavor, and is difficult of propagation either by cuttings or layers.

The Isabella, Catawba, Clinton and York Madeira are the best of our native varieties, and I hold it a good conclusion, that with grapes, as with apples, peaches, &c. a few of the very best kinds created should be tolerated, rather than to pursue the vain and losing game of cultivating numerous kinds, nine-tenths of which are of inferior sorts. The best article known of any kind, must and ought to satisfy our tastes; and as long as we have the power and privilege of choosing, we certainly are trifling with good husbandry and good taste, to even tolerate the poorer varieties.

The Isabella is hardy, of easy propagation, and when the fruit has a fair exposure to the sun, has a sweet vinous flavor with a slight tinge of the musk, and a little pulp, particularly if not fully ripe. It generally ripens well in the climate of this State, although there are some exceptions.

The Catawba is hardy and of easy propagation by cuttings, is of a pale wine or lilac color, and has a fine bloom when fully ripe, and is a good flavored grape, but is of uncertain maturity, seldom ripening perfectly as far north as 43 degrees, except in very favorable seasons.

The Clinton is of recent introduction, very hardy prolific; its cuttings strike freely, its fruit is smallish, of a dark purple color, shouldered and close set in the clusters, and has very much the appearance of the Munier or Purple Madeira, of which and the Frost Grape, (*Vitis Sylvestris*), it is supposed to be a hybrid. It is a sour grape well sweetened, of good flavor, and hangs on the vine long after frosts come without injury. It ripens about ten days before the Isabella.

The York Madeira and York Claret are native varieties of good quality, hardy, prolific, and pretty early in maturing.

The value of this fruit may be estimated by the fact of its ripening in September after early peaches, and supplying their place in districts where the peach does not succeed, and at a period before the fall apples are in eating condition, which renders it a very desirable acquisition to the garden and the farm; its ease of cultivation and the ability that every one possesses of procuring as many as he desires, as every person in pruning his vines, will willingly give to any one for the asking, as many cuttings as would stock a township. And there is no excuse for any person, of the most ordinary capacity or restricted means,

who does not produce this greatest of delicacies, which is so extremely healthful, and which may be considered as one of the bounties of the all-wise, all-bountiful and all-providing Creator.

The grape is as easily preserved as apples, with a little care and pains. Packed in a box, basket, or cask containing not over a bushel, with common cotton batting *stratum super stratum*, and kept in a cool, dry situation, free from frost, and they will keep in as perfect order till the first of March, as when plucked from the vines.

In a garden they are best cultivated on an upright, single trellis running north and south, with posts, the bottoms of which should be spliced with cedar to ensure durability, about ten feet high and seven feet apart, so that a 14 foot board cut slips of two inches in width and nailed two feet apart, will reach two posts.

The process of running the vines on an arbor with two sides and arch is decidedly wrong, for the inside and overhead clusters get no sun, and they do not ripen or are without flavor.

In all garden cultivation, upon whatever frames they are trained, they will require pruning, or else so luxuriant is their growth, that "the world would not contain them."

They should immediately after the fall of the leaves, have every runner of new wood cut in to four or five eyes, or buds, from the old wood, and otherways be thinned out and kept in an open, free state; new shoots should be encouraged as low down as possible, to form bearing wood for the next year; otherways, after they obtain age, the whole of the new and bearing wood will be at the top of the frames, beyond reach, and falling over by force of the wind into smothered and swampy masses, fatal to both quality and quantity.

There is another manner of cultivation, from which I have received great satisfaction. I take the vines, say of two or three years' growth, from the cuttings, and plant them in some rich earth at the foot of all my shade trees about my fields and fences, an ornament to a farm to which I am rather partial, or at the root of some large, poor-fruited apple, pear or plum tree, and secure them from cattle by staking them around the tree, and bid them God-speed; in three or four years they get possession beyond the ability of the interruption of cattle or sheep, and furnish a supply of the very finest of fruit, having the sun and air in perfection, and the trouble of pruning and trellising is wholly saved.

I have a single vine of the Isabella, now ten years old, which got possession of an apricot tree so extensively that it was beyond my power of detaching or even pruning it, which has produced for the last four years from ten to fifteen bushels yearly of grapes of superior size and flavor.

When twenty-five cents will buy a large rooted vine, and two coppers' worth of trouble will grow one from a cutting, what excuse can the most inactive and indolent person make for not cultivating this most delicious fruit; why a man having one drop of human kindness in his heart not coagulated by selfishness, would, on a *leasehold* of one year, stick in the earth a simple cutting, for the benefit of his kind that might come after him, so that the recording angel should drop one tear of benevolence on some act of his short comings, and blot it out forever.

The whole class of foreign varieties have two important defects; one is, that the fruit mildews and becomes totally worthless; and the other is, that they are so tender that they will not withstand the cold of our ordinary winters without covering with earth; faults that their exquisite flavor and richness cannot compensate for. After a few years' growth, they become large and attached to the frames upon which they are trained, and the labor of protecting

them becomes very great, yet their greatest fault is the failure of the fruit after about four years growth and fruiting. The first two or three years after they commence bearing, they generally perfect their fruit and bear well; after this, their whole produce is a great disappointment. As a curiosity they may be tolerated in a small way, by keeping a constant succession of new vines and training up the old ones.

The cause of this fatality I suppose to arise from the great rush of sap after warm rains in the summer, which is forced up in such quantities, and with such power, as to burst the berry, or to make them bleed at every pore, when they soon mould, and the whole cluster becomes a perfect fungus.

We plant our vines on too rich soil. There is no plant that roots as freely as the grape, or sends out as many sprongles, and the forcing power of sap is not to be wondered at, when the fact is taken into consideration that the sap rises with a pressure greater than the pressure of the steam in a low pressure steam engine, as is shown by putting a glass tube filled with quicksilver upon the end of a cut vine, when it will raise and sustain a column of forty-two inches in height. Probably if we allowed the vines to ramble freely in a state of nature, and not to shorten them in by pruning, that they would have no more root than top, whereby there would be a vent for the amazing quantity of sap that is thrown up by its fine roots that are so abundant near the surface.

Loubat, a vine speculator on Long Island, asserted some years since, when he found the failure was likely to be fatal to his interests, that if the *day roots*, as he termed them, or surface roots, were cut off every spring, that it would operate as a preventive to the mildew, a supposition that would seem to agree with my hypothesis, as in that case there would not be a redundancy of roots over the foliage and fruit; and there can be no doubt that we set our vines in too rich and fertile soil, the roots expand and multiply in all the freedom of unrestrained luxuriance, while we in our own defence, to keep them within due bounds, are obliged to curtail and shorten its sources of expenditure of sap and nutriment. In France, the vines are set in the poorest barren shales that can be found, and on the escarpments of mountains, upon platforms of rocks covered artificially with soil. I am not advised whether the process of *starving* has been tried in this country; in fact, it is hardly worth trying until we get a more genial climate, of which there is a fair prospect, if this winter is to be taken as a sample.

One word on the subject of making wine from grapes of northern growth and I have done with the subject.

None of our grapes after undergoing the process of scalding in lye, and properly exposing them to the desiccating course laid down in books, or by any other method as yet suggested, will produce the *raisins*, or any thing approaching to it; they dry up into a flat shapeless form, consisting of skin and seeds, with a slightly sour and tasteless flavor, which it would be impossible to recognize as the fruit of the vine. Our climate is not genial enough to perfect the saccharine formation in quantity and perfection sufficient to make it a strong fermentable article, and what is more fatal still, is the fact they do not contain the *tartaric* acid in any notable degree, or not in sufficient intensity to decompose the saccharine matter and produce the liquid known to amateurs as *wine*. The *malic* acid seems to predominate as in the currant, gooseberry, and apple, and the juice of our grapes, when fermented, is but a *cider* with a little of the essential oil peculiar to the grape, sufficient to slightly alter its flavor; even with the tartaric acid and the saccharine added, till its hydromatic weight equals the strength of the *must* of foreign production; till, disguise it how you will, the result is *cider*, a fine strong pe-

ced in America, could for one instant impose upon a mere tyro in wine tasting. I have drank of most of the samples produced in this country—the Vevay—the North Carolina scuppernongs, and of eight varieties produced by the celebrated Major Adlum, of Georgetown, D. C., some of which was a fine palatable liquor; but the most of all that I have seen, were inferior to the weak clarets of Bordeaux, or the red wines of the Rhine, in which opinion I am confirmed by every one within my acquaintance who has investigated the subject.

Whoever makes an outlay to form a vineyard, with the intention of making wines, will be woefully disappointed and result in a total failure.

If the monster intemperance is by the exertions of the humane and the force of public opinion, to be bound hand and foot, and cast into the abyss of annihilation and forgetfulness, it is a wise provision of the God of nature that one great source of that seductive and prevailing evil should be wanting in the productions in our free and happy land.

L. B. LANGWORTHY.

Greece, Monroe Co. N. Y.

PEAT COMPOST.

According to the statement of Messrs. Phinney and Haggerston, as contained in the *Report on the Geographical and Agricultural Survey of Rhode Island*, by Dr. C. T. Jackson, a compost made of three parts of peat and one of stable manure, is equal in value to its bulk of clean stable dung, and is more permanent in its effects.

Dr. Jackson deems it essential that animal matters of some kind should be mixed with the peat, to aid the decomposition and produce the requisite gasses. Lime decomposes the peat, neutralizes the acids, and disengages the ammonia. The peat absorbs the ammonia, and becomes in part soluble in water. The soluble matter, according to Dr. Jackson, is the apocrenate of ammonia; crenate of ammonia, and crenate of lime being also dissolved. With an excess of animal matter and lime, free carbonate of ammonia is formed.

The peat should be laid down in layers with barn-yard manure, night soil, dead fish, or any other animal matter, and then each layer strewed with lime. In Dr. Jackson's report, he has presented highly valuable results from the use of this compost, which deserves the attention of every agriculturist. He gives the following details of the manner in which the compost was prepared upon the farm of Mr. Sanford, near the village of Wickford in North Kingston. "In the corner of the field a cleared and level spot was rolled down smooth and hard, and the swamp muck was spread upon it, forming a bed eight feet wide, about fifteen or twenty feet long, and nine inches thick. For every wagon load of the muck one barrel of fish was added, and the fish were spread on the surface of the muck, and allowed to become putrescent. The moment they began to decompose, he again covered them with peat, and a renewed layer of fish was spread and covered in the same manner. The fermentation was allowed to proceed for two or three weeks, when the compost was found to become fit for the land. To this he was advised to add lime in the proportion of one cask to each load of compost early in the spring, which it was supposed would complete the decomposition in two or three weeks. Such a heap should be rounded up and covered, so as to prevent the rain washing out the valuable salts, that form in it. And in case of the escape of much ammonia, more swamp muck or peat should be spread upon the heap, for the purpose of absorbing it." Dr. Jackson is of opinion that the phosphoric acid of the peat and animal matter would convert the lime into a phosphate, and thus approximate it very closely to bone manure.—*Report*, p. 170.

Any refuse animal matter can be, of course, employed in a similar manner. "The carcass of a dead horse, which is often suffered to pollute the air by its noxious effluvia, has been happily employed in decomposing 20 tons of peat earth, and transforming it into the most enriching manure."—*Young's Letters of Agricola*, Letter 25, p. 238.

Night soil may be composted with peat with great advantage, sufficient lime being added to deprive it of odor; large quantities of ammonia are given off and absorbed.

Appended to Dr. Jackson's report will be found a letter from E. Phinney, Esq., of Lexington, well known as one of the most skillful agriculturists, on the reclaiming of peat bogs and the employment of peat as manure.—*Appendix to Leibig*.

*In a *Report on a Re-examination of the Geology of Massachusetts*, 1838, Dr. Dana particularly notices the evolution of ammonia from fermenting dung, and supposes that the ammonia combines with geine to form a soluble compound. See *Notes to page 83 of the Report*.

†*Night Soil*. The quantity of night soil collected and removed from the city of Boston annually, is about four hundred thousand square feet. It is used by cultivators in the immediate vicinity, being composted with soil, lime, peat, &c. Large quantities of animal matter from slaughter-houses, and other sources, are also made use of. The heaps are left exposed, uncovered to the air, and the value of the compost is consequently greatly diminished. See page 188.

GATHERING POTATOES.

Irish Potatoes, if it is desirable to have them in all their excellence, should never have the sun shine on them after they are dug, and should be exposed to the air and light as little as may be.—Potatoes pitted or buried in holes in the field, retain their freshness and good qualities much later than those put in open bins in the cellar; and the farmer will always do well to have a few pitted for spring use. The necessity for this may in a great measure be obviated, by lining the bottom and side of a bin with turf, and when it is filled, covering it in the same manner. Potatoes will keep perfectly sound and good for years, if placed so low in the earth as to have a temperature too low for vegetation. Experiments made in a compact soil on the north side of buildings or walls show that four or five feet will usually be sufficient; in a lighter or more porous soil a greater depth is requisite. No water in any case should stand on potatoes, as it will soon destroy them. If potatoes are dug and pitted early, there should be an opening made at the apex of the heap, and filled with a wisp of straw, to keep out the rain, but at the same time to allow the heated air to pass off.

Turnips, ruta бага, &c. are among the easiest of roots to preserve. They should be left in the ground as long as consistent with safety from frost, then drawn and put in cellars of moderate or rather low temperature, or pitted in the field at once. The turnip will sustain a much greater degree of cold than the potato, without injury; but heat has a worse effect upon it, and in saving this root, heating is what is mainly guarded against. A hole made in the top of the pits with an iron bar, to be covered with a flat stone when the cold grows severe, will permit the heated air to pass off and prevent danger from this source. In the experience of a number of years we have scarcely had a turnip lost by frost or by heating, either when pitted or in the cellar; a proof to us of the ease with which this root can be secured.

Carrots and beets, like the potato, require more care than the turnip, to prevent the effect of frost upon them. The best way we have yet tried upon them, is to pack them in bins or barrels, and strew fine earth among and over them, to exclude the air, and preserve a uniform temperature.

If your pigs have had the run of your orchards in September, they will be found doing well in October, and afford proof that apples are worth something to the farmer when not made into cider. The cheapest mode we have yet tried in fattening hogs is with apples and potatoes steamed, always finishing with good ground food, such as corn, peas or barley. All food given to the hogs should be cooked; fruit and roots by steaming; grain or meal by boiling. If the latter is not convenient, the grain or meal should always be well soaked or mixed a little, it will be none the worse for it. Farmers who feed dry corn and peas to their pigs, pursue a very wasteful course, as they may easily ascertain by experiment. Where corn is fed, there is a great saving in having it ground in the cob, and particularly when fed to cattle or horses. From what we have seen, we think there is less advantage in cooking food for horses and cattle than for hogs, and that with such it rarely repays the expense.—Grinding, however, where economy is consulted, will always be practised.

GATHERING AND PRESERVING APPLES.

Various theories have been offered for preserving apples in a sound state for winter use, or for distant voyages. Some have proposed gathering the fruit before it is ripe, and drying it on floors before it is up; this has been tried; the apples lose all their flavor, and keep no better than by some less troublesome modes. Dr. Noah Webster re-

commends that they should be put down between layers of sand which has been dried by the heat of summer.—This is without doubt an excellent mode, as it excludes the air, and absorbs the moisture, and must be useful when apples are to be shipped to a warm climate.

Chopped up straw has also been highly recommended to be placed between the layers of fruit; but I have noticed that straw from the perspiration it imbibes, becomes musty, and may probably do more hurt than good. When apples are to be exported, it has been recommended that each be separately wrapped in coarse paper, in the manner oranges and lemons are usually put up. This is, without doubt, an excellent mode. And Mr. Loudon has recommended that apples destined for Europe, should be packed between layers of grain.

Great quantities of fine fruit are raised in the vicinity of Boston, and put up for winter use, for the markets, and for exportation. The following is the mode almost universally adopted by the most experienced; and by this mode apples, under very unfavorable circumstances, are frequently preserved in a sound state, or not one in fifty defective, for a period of seven or eight months. The fruit is suffered to hang on the tree to as late a period as possible in October, or till hard frosts have loosened the stalk, and are in immediate danger of being blown down by high winds; such as have already fallen are carefully gathered and inspected, and the best are kept for early winter use. They are carefully gathered from the tree by hand, and as carefully laid in baskets. New, tight, well-seasoned flour barrels from bakers, are usually preferred; the baskets, being filled, are cautiously lowered into the barrels and reversed. The barrels, being quite filled, are gently shaken and the head is gently pressed down to its place and secured.

It is observed that this pressure never causes them to rot next the head, and is necessary, as they are never allowed to rattle in removing. No soft straw or shavings are admitted at the ends; it causes mustiness and decay. They are next carefully placed in wagons, and removed on the bulge, and laid in courses in a cool, airy situation, on the north side of buildings, near the cellar, protected by a covering on the top, of boards so placed as to defend them from the sun and rain while the air is not excluded at the sides. A chill does not injure them; it is no dis-service; when extreme cold weather comes on, and they are in immediate danger of being frozen, whether by night or day, they are carefully rolled into a cool, airy, dry cellar, with openings on the north side, that the cold air may have free access; they are laid in tiers, and the cellar is in due time closed and rendered secure from frost. The barrels are never tumbled or placed on the head.

Apples keep best when grown in dry seasons, and on dry soils. If fruit is gathered late, and according to the above directions, repacking is unnecessary; it is even ruinous, and should on no occasion be practised till the barrel is opened for use. It has been fully tried.

When apples are to be exported, Mr. Cobbett has recommended that they should if possible, be carried on deck; otherwise between decks. Between decks is the place, and in the most dry, cool, and airy part.—*Kendrick's New American Orchardist*.

Morus Multicaulis.—The leaves of this prolific plant, so much superior to those of all other varieties of the Mulberry as food for the silk worm, are, it would seem, about to be turned to another good account.—The Petersburg (Va.) *Intelligencer* of the 22d instant states that Dr. P. C. SPENCER, of that place, with the assistance of Mr. WILLIAM MILLER, Manager of the Matoaco Paper Mill, has succeeded in manufacturing excellent paper from the leaves. The editors of the *Intelligencer* add that they have now in their possession several numbers of their issue of the 22d instant printed on the paper thus manufactured.

The Clerk of the House of Representatives, in compliance with an Act of Congress, has published in the National *Intelligencer* a detailed statement of the Appropriations made during the late session of Congress, specifying the amount and object of each. The following is a recapitulation of the whole:

Civil and Diplomatic list	\$9,363,293 53
Army	6,405,280 36
Navy	6,774,405 42
Fortifications	278,000 60
Pensions	730,776 00
Indian Department, Treaties, &c.	1,300,077 47
Private bills, House of Representatives	37,585 01
Private bills, Senate	62,773 03
Total	\$24,952,190 82

THE TARIFF.

Comparative rates of duty under the Tariffs of 1832 and 1842, on some of the leading articles of commerce:

	New Tariff 1842.	Tariff 1832.
Cotton Manufactures, 30 per ct.	25 per ct.	30 per ct.
Brown or White Cottons } 20 cts.	30 cts.	
minimum per sq. yd. }		
Woolen Manufactures	40 per ct.	50 per ct.
Worsted do.	30 per ct.	10 per ct.
Silk do.	\$2½ per lb.	10 per ct.
Linen do.	25 per ct.	15 & 25 per ct.
Hemp do.	20 per ct.	25 per ct.
Iron, in pigs,	\$9 per ton,	\$10 per ton
Do. in bars or bolts,	\$17 per ton,	\$18 per ton
Do. rolled,	\$25 per ton,	\$30 per ton
Do. common castings,	1 ct. per lb.	1 ct. per lb.
Steel, per 112 lbs.	\$1 50	\$1 50
Steel & Iron Manufactures,	30 per ct.	25 per ct.
Brass do.	30 per ct.	25 per ct.
Copper do.	30 per ct.	25 per ct.
Tin do.	30 per ct.	25 per ct.
Do. in sheets,	2½ per ct.	free.
Do. in blocks, or pigs,	1 per ct.	free.
Brown Sugar,	2½ cts. per lb.	2½ cts. lb.
Molasses,	4½ mills per lb.	5 cts. gal.
Coffee,	free,	free,
Tea,	free,	free,
Sole Leather,	6 cts. per lb.	30 per ct.
Upper do.	8 cts. per lb.	30 per ct.
Raw Hides and Skins,	5 per ct.	free.
Indigo,	5 cts. per lb.	15 per ct.
Brandy	\$1 per gal.	{ from 53 to 85
Madeira Wine,	60 cts. per gal.	50 cts. gal.
Champagne do.	40 cts. per gal.	22 cts. gal.
Flax,	\$20 per ton,	free.
Hemp,	\$40 per ton,	\$40 per ton
Manilla do.	\$25 per ton,	free.
Wool, common,	5 per ct.	free.
Do. fine,	{ 3 cts. per lb.	{ 4 cts. per lb.
	{ and 30 per ct.	{ and 40 pr. ct.

INDIAN CORN.

Some of the advocates of the Corn Laws in England and in this country are turning their attention to the introduction of Corn, or as it is called in that country, Maize, as an article of food for the laboring classes. A letter was recently published at the Albion office, believed to be from the pen of Dr. Bartlett, addressed to Lord Ashburton, on the importance of the Corn and Flour trade with Great Britain via the St. Lawrence, and particularly on the advantages of introducing Indian Corn. The writer is of the opinion that this description of grain ought to be admitted into Britain, via the St. Lawrence, free; that it could be shipped at an average of fifty cents and be laid down there as to stand in less than \$1 a bushel, one penny sterling per pound. So far as the export of the article is concerned, if it could be direct from the States, it would be of immense importance and advantage to both countries; and indeed, by the way of the St. Lawrence it might be sent very cheap. The Ohio Corn, which is most abundant, might be shipped through the channel, to cost in England a much lower sum than the writer of the letter has named. That it would be the cheapest and most nutritious food, there can be no question; for it is ascertained that one pound of Indian Meal, properly cooked, will furnish a breakfast for four persons; and if we add milk, sugar, or butter, the breakfast will cost one half penny each meal for families and children. It is a little singular how little is known in England of this most valuable grain which is so extensively raised and used throughout this country. There wheat bread is a luxury. The common people subsist principally on oat meal and potatoes.—To show how little is known of Indian Corn, the import for consumption into the kingdom from July, 1828, to December, 1841, 13½ years, was 1,188,232 bushels, while of wheat there was one hundred times that quantity, and of oats about twenty-five times during that period. If the merits of Indian Corn could be once known, and could be partaken of by the common people of England for a short time, we have no doubt it would command a consumption that would be most beneficial to this country.

In the United States the quantity of Maize consumed is immense, and in the proportion of about four and a half bushels to one of Wheat.

The following are the returns of Indian corn produced in each State in 1839, by the U. S. Census.

	Bushels.		Bushels.
1. Tennessee,	44,986,188	17. Arkansas,	4,816,632
2. Kentucky,	39,847,120	18. New Jersey,	4,361,975
3. Virginia,	34,577,591	19. Michigan,	2,277,039
4. Ohio,	33,668,144	20. Delaware,	2,099,359
5. Indiana,	28,155,887	21. Massachusetts,	1,809,192
6. N. Carolina,	23,893,763	22. Connecticut,	1,500,441
7. Illinois,	22,634,211	23. Iowa,	1,406,241
8. Alabama,	20,947,004	24. N. Hampshire,	1,162,572
9. Georgia,	20,905,122	25. Vermont,	1,119,678
10. Missouri,	17,332,524	26. Maine,	950,528
11. S. Carolina,	14,720,805	27. Florida,	898,974
12. Pennsylvania,	14,240,022	28. Rhode Island,	450,498
13. Mississippi,	13,161,237	29. Wisconsin,	379,559
14. New York,	10,972,086	30. District of Col.	39,485
15. Maryland,	8,233,086		
16. Louisiana,	5,952,912	Total,	377,531,875

By this table it will be seen that more than two-thirds of the crop of Indian Corn is raised in the slave holding States—and of this quantity but a very small portion is exported. It is the great staple for the food of all classes, but particularly for the blacks, and also for animals. Indeed, in many of the Southern States, scarcely any other description of Grain is grown. Planters there say that Indian Corn at twenty-five cents, is better than cotton at eight cents.

The above table is a curiosity; it will be seen that New York is behind fourteen States in the culture of Corn—very considerably behind Mississippi. The New England States stand very low in the scale—Massachusetts is even behind the little State of Delaware. Tennessee is the banner State.—The production of that State exceeds that of sixteen other States besides. The aggregate yield is over three hundred and seventy-seven millions of bushels which, at half a dollar a bushel, would amount to over one hundred and eighty-eight millions, sufficient to pay all the indebtedness of the States.—*N. Y. Express.*

TOPPING CORN—HARVESTING CORN.—We believe if farmers would examine the subject thoroughly, and make exact experiments when any doubt remains, that the old method of cutting corn stalks and harvesting corn would be abandoned for the more economical way, as to labor, and the more profitable one as to a crop of grain and fodder, of cutting up the corn, at the ground, when tolerably ripe, and shocking it.

The object in topping is two fold, to save fodder by cutting the top stalks when in their prime, and to ripen the corn by letting in the sun. As to the first object but little is gained, as when the corn is ripe enough to top, according to the opinion of those who practice this way, it would soon be fit to cut up, and by securing the butt stalks and husks much sooner than the usual time of gathering corn, far more is saved in this way than is lost in the tops, by standing a little longer than usual.

If the corn ripens sooner for cutting the stalks, it is only because the plants receive an injury from this mutilation, which causes it to ripen prematurely, as the regular growth and maturation is arrested. The leaves of a plant are as necessary to its growth, and the perfection of the fruit and seed as the roots, and if a plant be deprived of its leaves it will as surely die as though it were deprived of its roots, unless it possesses the power, as is generally the case, of renewing its leaves, the sap taken up by the roots passes into the leaves and there with other matter absorbed by the leaves, it is elaborated into suitable matter to sustain and add to the growth of the plant, and to produce and mature its fruit and seeds. Therefore any cutting of a plant before its fruit and seeds have become ripe, must prove injurious. So it is evident that the tops of stalks cannot be cut without injury to the grain, till it is pretty well ripened. This being correct when corn is sufficiently forward or ripe enough for cutting the stalks, it is ripe enough to cut up at the root, and this is surely the cheapest method of harvesting and the most economical as to saving fodder, as it will all be secured in good season, and in this way more grain will be obtained, as it will be pretty well ripened before it is cut, and afterward it may receive a little support from the stalk.

In cold backward seasons there is sometimes a great advantage in cutting up corn before ripe in order to save it from a frost. We have cut when only full in the milk, when there was a prospect of an immediate frost, and it dried in shocks, during warm weather that succeeded, and

though it was bright, as must be expected, it made sweet bread.

The great mistake in this business is in the erroneous notion that topping when it begins to ripen is not injurious. But experiments in cutting some rows and leaving others, plainly show that cutting stalks at the usual time is a damage to the grain, greater than the gain in cutting the fodder early.—*Farmer's Journal.*

MANAGEMENT OF CALVES.—There are many modes of rearing calves, and we suppose, every man thinks his plan best. That the public may have some correct data from which to judge of this matter, it would be well to know the different old and new methods of managing calves, and then some degree of certainty may be attained.

Not a few in England, and even in this country, separate the calves from the dams at a day old;—this may be a cheap plan, but evidently it is not nature's course. Others let the calves remain with the cows till weaned. When this is the case, the calf sucks so frequently, the cow's udder cannot be filled or distended, and consequently, she gives so little milk, it is seldom the calf is more than barely kept from starving. My calves have done quite well, and my plan has been substantially the following.

When the calf is dropped the first object is to get it to suck, as the first from the udder of the cow, in this state, is indispensable to the health of the young animal. Next the cow is milked clean, and this is done twice every day, after the calf takes its fill, till the dam does not give more than it will consume.

The calf is separated from the cow at about three days old, but turned to her three times a day, till about three months old, when it is entirely separated from the mother, and fed, first, upon well boiled gruel, then mush, and so soon as it will eat, cut oats, bran and corn meal are given. The calves are to have green pasture in the mean time, and they have never failed thriving and growing as I desired them. T. F.

Nashville Agriculturist.

APPLE BUTTER.—We have eaten apple butter made by the Germans in Pennsylvania, and a most excellent thing it is. Rev. Mr. Drew, while editor of the *Maine Cultivator* a few years since gave the following directions for making. We have had it made of an excellent quality as detailed below, excepting the cider was boiled down to one third, which was considered an improvement in the quality, and it would keep the better.

"Late in the Autumn, when the evenings become quite long, invite one of those social parties to your house, which are made truly social by being gathered for the purpose of performing something useful and seasonable, called bees; for they are busy seasons, when drones have no place. Commit to these good hearted and merry neighbors six bushels of their sweet apples, and set the ladies at work paring, quartering and coring them. Meanwhile, let the boys or young men be engaged in boiling down two barrels of new cider, to the dimensions of one. When the apples are prepared, (which will make just about a barrel,) deposit them in the boiling down barrel of cider, apportioning them in different vessels if you have not one large enough for the whole—or manufacturing a less quantity than above stated, if you do not want so much, but regarding the proportions—and then commences the real work of making apple butter. Pile on the wood and keep the fire blazing. Meanwhile, from the time boiling commences, the contents must be stirred up by a suitable stick without a moment's cessation. This will require alternate turns from all the members of the party—a merry business amongst them all night to accomplish the object; but when the whole is reduced to a pap about the consistency of thick heavy pudding, turn in some essence of lemon or cinnamon to give it a flavor, and the operations may cease, the fire suffered to die away, and the party return to their homes. The ensuing day, the mass may be committed to pots and jars for future use. When cooked, it will be about as hard and fine as butter. It is a delicious article, and will keep many years; indeed it improves by age. That which we ate in Pa., was seven years old. Families in that region make no apple sauce, or rather they make it this way, once in seven years only, and then call together friends and neighbors for a great operation. We made 100 lbs. three years ago, directly after our return, and a fine article it is. We keep it for the benefit of age."

THE AMERICAN FARMER.

PUBLISHED BY SAMUEL SANDS.

WORK FOR OCTOBER.

As before our next number will have been issued, October, with all its pressing demands upon the husbandman, will have been ushered in, we take time by the forelock, to remind our readers, that it is time to be preparing for the toils of that month, as they are no less numerous than important, both as regards the present and the future. In all the operations of the farm, like those in every other department of human callings, the interest and well being of individuals, as well as those of the community at large, are best subserved by timely attention to the discharge of those duties which from time to time are devolved upon us by our pursuits. Indeed, so far as the business of agriculture is concerned, promptness in action is often indispensable to success, as the delay of even a few days may be productive of serious and irremediable injury, at least for the season. Reminding you thus briefly, of the necessity for doing things at the right time, permit us to point out such objects as should command immediate attention. We will begin with those

ON THE FARM.

Wheat—Presuming that you have been sufficiently careful of your interests to prepare the ground you destine for your wheat crop, and assuming it as a fact, that it is ready for sowing, we will remark to you, that the sooner the better you commit your seed to the earth, as by timely sowing you may enable it to escape the rust next summer. Perhaps you may say, that, by too early sowing, you may subject it to the ravages of the Hessian fly; but with a full knowledge of that evil, our judgment tells us, that we would rather run the risk of that destructive enemy, than to encounter the danger of having our harvest destroyed by the former, by throwing the ripening of the grain upon that period of the summer so prolific in the generation of rust, owing to the then existence of those physical causes, believed by so many as the promoters of that disease. If by sowing two weeks earlier than usual, we can prevent the assault of a foe so disastrous in its consequences, prudence would certainly dictate that we should at least make an experiment with a part of our crop. With this invocation to early sowing, let us say a few words with respect to the

Preparation of the Seed. Before sowing, the seed wheat should be, first, well washed in clean water, the grain to be thoroughly stirred with a birchen or other broom until the water ceases to be discolored; it should then be put in a soak of ley made with ashes, stale urine, salt or lime water. While in either of these soaks, the grain should be stirred, so as to give the faulty grains a chance of floating; all grains which float should be skimmed off and given to the hogs, as they are defective, and would not germinate. After the seed shall have remained in the soak for 12 or 24 hours, it must be taken out as wanted, dried in slaked lime, plaster or ashes, and sown as soon thereafter as possible. There is no danger of the germinating powers of the grain being impaired, while it remains in the soak, but the farmer must be careful to take no more out each day than he can sow, as we have known its vegetating powers materially injured by remaining over a day or two unsowed.

The strength of the soak should be tested by an egg; whenever it floats an egg, it is strong enough. By washing, soaking and drying, as we recommend, you will be sure to save your next year's crop from the smut, while the seed itself will imbibe enough of the stimulating principle from the saline mixture in which it may be soaked, to give it a prompt and vigorous growth and expansion of the root at the onset.

The seed should be ploughed in three or four inches deep; after which we would recommend that one bushel of plaster, five of lime, or ten of spent ashes, to the acre, be sown thereon, which should be harrowed in. Then let the field have water drains run through it, so as to lay the wheat up in dry beds of proper widths, and finish by rolling across the drains so as to give them a facing to resist the washing of the rains.

Quantity of Seed per acre—In consideration of the great loss by winter killing and spring spewing, we think it unsafe

to sow less than two bushels to the acre, as any land calculated to grow a crop of wheat is competent to sustain the plants which will spring from that quantity of seed. Indeed, we have long believed that one cause of the smallness of our yields, arose from the want of a sufficiency of seed to cover the ground to the exclusion of weeds, which we all know is sure to spring up and occupy every spare inch of soil.

Rye—If there be any who have delayed sowing their Rye let them get it in with all possible despatch, and be sure to plough in the seed, harrow, drain and roll it as we have advised for wheat.

Quantity of Seed per acre—Less than four pecks to the acre should not be sown, and five would, at this late period, prove the better quantity.

Fall Ploughing—If you have any stiff clayey grounds that you intend for spring crops, be sure to give them a good deep ploughing this fall, so soon as you get through with your other more pressing work. Exposure to the frosts of winter, and its alternate thawings and freezings, tend to mellow and change its texture and put it in good condition for spring culture; to destroy worms and insects; and besides these benefits, you will have so much work done when the spring opens, and be, of course, prepared to devote more time to those other demands which that busy period of the year never fails to bring with it.

Hogs—Put your hogs that you intend to fatten and kill into the pen early, as they take on fat much better when the weather is warm than when it is cold. If you have plenty of mast, you may permit your hogs to remain out until they are consumed. Before confining them in pens, have as much mould hauled from the woods as will cover the bottom of your pens ten or twelve inches deep, as your hogs, before killing time, will convert every pound of it into good, strong manure, and thus increase your ability to improve your land next spring, and, of course, to increase your crop. Attention to matters of this kind is indispensable to the character of a good farmer, and we indulge the hope that you will improve our suggestion.

If you have pumpkins to begin your feeding with, let us advise you to have them cooked. By so doing, you will vastly increase their nutritive properties, and save your hogs from being scoured. If you are prepared for it, add a little meal and salt to each feed of pumpkins, as these will not only add to the acceptableness of the mess, but to its fattening quality. Let your hogs be fed regularly at stated hours, give them clean water thrice a day, and salt them twice a week, the salt to be mixed in meal. Provide each pen with a rubbing post, and see that your hogs be well bedded with leaves, twice a week, and that their old beds be each time thoroughly cleaned out. Dry, warm sleeping births, and clean litter, are essentials in the fattening process—essentials, unfortunately, too little attended to. Twenty hogs could convert fifty loads of leaves into good manure. Besides what we have stated, give your hogs charcoal twice a week.

Gathering fodder and tops—Those of you who may not already have pulled your fodder and cut your tops, should rise with to-morrow's dawn, put your whole force to work to get this done as soon as possible; but let us remind you, that after you have done, you must not omit to put them away in such a manner as to prevent their being injured by the weather. And here let us, in advance, tell you, that if you gather your cornstalks after the corn is pulled, and protect them from the weather, that they will prove good substantial food for your cows and oxen, provided you cut them up. If you had the means of cooking them, every ton would be equally as nutritious as a ton of clover hay—indeed, much better for milch cows.

Cattle, Stabling and Sheds—If you are not already provided with a sufficiency of these to protect your stock from the wet, have them forthwith put up; there is nothing like keeping cattle dry and warm: when thus kept, they take less food, and the milch cows will give more and better milk. By the bye, the time has now come, when, from the shortness of the pastures, your milch cows will require feeding, at least at night. If you have pumpkins, deal them out generously to them. By feeding them in your cow-yard now, at night, they will increase your manure, besides going into the winter feeding in better condition.

Pumpkins—These should be gathered before the frost has time to injure them, put away in a dry place, and fed out as

required. In gathering and being carted in, care must be taken not to bruise them, by which means they will keep sound much longer.

Fences—Give all your fences a thorough examination, repair wherever they may require it, and thus secure yourself against the trespasses of cattle. Recollect that weak fences provoke attacks.

In the Orchard—As your fruit may be ready, gather it carefully, by hand-picking. Be careful also, to do this in dry weather. After gathering, put it away in some dry, clean apartment; lay them in heaps, each kind separate to itself. After they shall have lain in heaps about two weeks, and gone through the process of sweating or transpiration, have them wiped dry with a clean cloth, and then put them away.

Your fruit having been gathered, examine your trees, and wherever you find one with rough, dead-like looking bark, or covered with moss, scrape either off, and paint the trunk or limbs of the tree, when thus cleansed, with a mixture of soft soap and sulphur, or fresh cow dung reduced to the consistence of paint with urine. You may, if you please, prune now, or leave that till the opening of spring. Should you cut off any large sized dead limbs, saw them off evenly, make a smooth surface, with a drawing knife, of the wound, and cover it with a mixture of equal parts of clay, fresh cow dung and lime, to be made into the consistence of mortar, and nicely adjusted over the wound with a linen or cotton covering: small wounds may be simply covered with the mixture.

If you design planting out an orchard this fall, it is full time that you had the ground prepared by thorough and deep ploughings. Subsoil ploughing would be best; the ground should also be manured with a compost, in which lime, ashes, or marl should form an important ingredient. The idea of planting out an orchard on an old worn out field, is just as mistaken, as leaving the trees, when planted, without after culture. Fruit trees require cultivation as well as any of the grain crops. The time for planting is just when the leaves fall.

Draining—This operation can be advantageously carried on between this and the setting in of frost.

Buckwheat—Cut your buckwheat before the frost touches it. Stack away the straw, with a peck of salt to the ton; be careful of it, as it is good hay for milch cows, who eat it with avidity in winter, and tell, by the quality of their milk, that it is not that worthless thing which too many farmers esteem it. Cut at the right time, cured properly, and preserved from the weather, it is good and substantial provender, and will sustain cattle well.

Working Horses and Oxen, should receive increased attention; be cleaned and well fed, as there is nothing like carrying them in good condition into winter keeping. The curry-comb and a whisp of straw, will do both good.

Potatoes and Turnips—See that these roots do not stay out until they are frosted. Take them up in dry weather, and be sure that you put them away so that the frost will not injure them.

Beets, Parsnips and Carrots must be taken up in good time, and secured from the frost. Either will keep well in a dry cellar, if a little earth, sand, or straw, be placed over them to keep off light and air.

Cow Yard—Before you bring your cattle into your cow yard, cover it a foot thick with leaves and mould from the woods. In spreading it make the outer edges higher than the middle so as to prevent the escape of liquid manure. If you take this pains, every load of leaves and mould will be converted by spring time, into first rate manure. Besides this, litter your cows through the fall and winter with leaves, straw, corn-stalks, weeds, &c., and endeavor by all possible means to increase your quantity of manure.

Sheep—Forthwith, if you have none, provide your sheep with a shed and yard by themselves. Cover it well with mould and leaves, at the onset, and regularly through the winter supply them with fresh straw from time to time, so that they may sleep cleanly and dry. Pine shatters, as well as the leaves of all other forest trees, are most excellent helps to straw in the sheep-fold or cow yard. Recollect that the better and more comfortable you keep your sheep, the more wool will they give you, and the better will its quality be. Starvation neither makes a fat mutton nor a fine fleece.

Transplantation of Trees—Fruit and ornamental trees

should be planted out as soon after the fall of leaves as convenient. A word about ornamental trees. Have you any about your house? No. Then let us advise you to plant some the present fall; they at once contribute to the comfort of the family, and indicate a notable farmer.

Stables, Barns, Granaries, Chicken houses, &c.—Have every thing of this kind thoroughly cleansed, and white washed before hard weather sets in.

Colts and Yearling Calves.—See that they have plenty to prevent their falling off in flesh before winter, and when that comes, give them enough to keep their bones covered. Fat on the ribs, when there is not too much of it, is good alike for man or beast.

As our stroll has probably extended far enough over the farm—if you have no objection, we will return to the house and take a peep into

THE GARDEN.

Cabbage Plants.—Did you take advantage of the timely notice we gave you, to sow cabbage seed to secure an early supply of cabbages next summer? If you did, the time has arrived now for planting them out, and in order that you may have no excuse, we will tell you how to do it. Manure the ground you allot for them well, with good strong stable manure; dig it deep—the full depth of the spade—rake it fine, so as to thoroughly pulverize the earth. The spot selected should lay dry. Stretch your line across the bed, east and west, with a hoe, make a furrow half four or five inches high, plant your plants on the north side of the furrow, about a foot asunder, the furrows to be two feet apart, fill up the hollow in the furrow with long stable manure, and next season early, you may calculate upon a supply of cabbages. We advise the planting on the north side, because it is less liable to freeze and thaw, and consequently the plants less exposed to being spewed out.

Spinach, Lettuce, and such plants may now be thinned out and transplanted.

Asparagus beds.—As soon as the stalks turn yellow you must cut them down, and dress your beds with a good dressing of rotted stable or other substantial manure. If ashes be added to it, so much the better.

Strawberries.—The roots or runners of this plant may now be planted out in beds, which should be previously well manured, thoroughly dug and pulverized. When winter comes, lay straw through the rows and spread over that long stable manure.

Seed Onions should be planted out.

Horse Radish beds should be formed.

Cresses, Radishes and Lettuce must be sown early, in warm borders.

Broccoli.—Your Brocoli Cabbages must, if not already done, be hoed up well to stand the winter.

Fruit trees.—Trim such of your fruit trees as may need it, observing to treat the wounds the same as we recommended for those in the orchard.

Currants, Raspberries, Gooseberries, and, indeed, all kinds of shrub fruits, as well as flowers, may now be transplanted. Take care to put a bedding of long manure around the roots, for the double purpose of preserving moisture and winter protection.

Celery.—Earth up your celery and place it in a condition for bleaching.

Potatoes, Beets, Parsnips, Carrots, and other roots, must be dug timely and put away effectually.

We have no doubt omitted calling your attention to many things requiring it, but as you will doubtless make a minute and thorough personal examination yourself, the omission will be supplied by you, and as we do not like to appear tedious, we will close our monthly confab.

BALTIMORE COUNTY AGRICULTURAL SOCIETY.

The premiums of this Society, which we publish to day, will be found liberal, and while we commend their perusal to such of our readers as come within their range, we trust the Farmers of Baltimore County will feel themselves called upon, in feeling and pride, as well as interest, to make our approaching Exhibition what it ought to be—a splendid affair.

CATTLE SHOW, Agricultural Exhibition and Sale, AND PLOUGHING MATCH,

At Govanstown, Md. on the 19th and 20th Oct. 1842.

The BALTIMORE COUNTY AGRICULTURAL SOCIETY will hold its first ANNUAL FAIR, on WEDNESDAY and THURSDAY, the 19th and 20th days of October, 1842, at Govanstown, 4 miles from Baltimore, on the York road.

The Society offers the following list of premiums, and earnestly solicit the active competition of the Agriculturists throughout the County, and the Machinists of this and other States.

PREMIUMS.

FARMS.

For the best cultivated Farm, of not less than 80, nor more than 100 acres, except woodland, the lands, crops, barns, trees, gardens, cattle, and other stock, and farming utensils of which are kept in the best order, without reference to the cost of the buildings, *A Silver Goblet*

For the second best do. *A Set of the American Farmer*

For the best cultivated Farm of 100 acres and upwards, the lands, crops, barns, &c. of which are kept in the best order, *Silver Goblet*

For the second best do. *Sett American Farmer*

CATTLE.

For the best pair of Working Oxen, *A handsome Yoke*
2d do do do *Sett Amer. Farmer*

For the best thorough bred Durham Bull, 2 years old or upwards, *Silver Goblet*
Do do Devon do do do do
Do do Ayrshire do do do do
Do do Alderney do do do do

Certificates for the second best of the above.

For best cross breed Bull, 2 yrs. & upwards, *Sett A. Farmer*

For the best Durham Bull between 1 & 2 yrs. *Silver Medal*
Do Devon do do do do do
Do Ayrshire do do do do do
Do Alderney do do do do do
Do Cross breed do do do do do

Certificates for the 2d best of the above.

For the best Durham Calf between 4 months and 1 year old, *Silver Fruit Knife*

Do Devon do do do do do
Do Ayrshire do do do do do
Do Alderney do do do do do
Do Cross breed do do do do do

Certificates for the 2d best of the above.

For the best thorough bred Durham Cow, 2 years old and upwards, *Silver Butter Tub*

Do do Devon do do do do
Do do Ayrshire do do do do
Do do Alderney do do do do
Do Cross breed Cow, do do do do

For the 2d best thorough bred Durham Cow, 2 years old and upwards, *Silver Cream Ladle*

Do do Devon Cow do do do
Do do Ayrshire do do do do
Do do Alderney do do do do
Do Cross breed Cow, do do do do

Certificates for the 2d best of the above.

For the best thorough bred Durham Heifer, between 1 and 2 years old, *Silver Fruit Knife*

Do do Devon do do do do
Do do Ayrshire do do do do
Do do Alderney do do do do
Do Cross breed Heifer, do do do do

Certificates for 2d best of the above.

For the best thorough bred Durham Heifer Calf between 4 months and 1 year, *Silver Medal*

Do do Devon do do do do
Do do Ayrshire do do do do
Do do Alderney do do do do
Do Cross breed Heifer Calf, do do do do

Certificates for 2d best of the above.

SHEEP.

For the best Saxony Buck, *Silver Knife and Fork*

Do Merino do do do do
Do Southdown do do do do
Do New Leicester do do do do
Do Cross breed do do do do

Do 3 Ewes of each of the above breeds, *Silver Cream Spoon*

SWINE.

For the best Boar, *Silver Plated Lamp*
Do 2d best do *do Knife & Fork*

For the best Breeding Sow, pair silver plated Candlesticks
Do 2d best do gold Pencil Case
For the best litter of Sucking Pigs, not less than six, silver Pickle Knife
Do 2d best do silver Pencil Case

HORSES.

For the best Stud Horse for general purposes, silver Goblet

Do 2d best do do sell American Farmer

For the best Brood Mare for general purposes, pair silver plated Cake Baskets

Do 2d best do do gold Pen

For the best Jack, sell American Farmer

Do do Mule, silver Medal

Do 2d best do do

IMPLEMENTS OF HUSBANDRY.

For the best Furrow Plough, silver Goblet

Certificate for the 2d best.

For the best Subsoil Plough, do

Do Hill-side do do

The ploughs to be tested at the Ploughing Match.

For the best Drill Barrow, gold Pencil Case

Do Horse Power & Threshing Machine, Twenty-five Dollars

For the best Corn Sheller, gold Pencil Case

Do Corn and Cob Crusher, do

Do Straw Cutting Machine, do

For the best Steam Apparatus, Silver Snuff Box

Premiums will be given for any other Implements of Husbandry of peculiar merit, not enumerated above.

PRODUCTS OF THE DAIRY.

For the best 2 lbs. Butter, Pair Silver Butter Knives

Do Sample of Cheese of 5lbs. Silver Cheese Scoop

SILK.

For the best bushel of Cocoons, Gold Thimble

Do Pound of Reeled Silk, Silver Knitting Sheath

Do of Sewing do, Silver Needle Case

Premiums will also be given for the best variety of Household Manufactures, to be adjudged according to the discretion of the Committee.

AGRICULTURAL PRODUCTS.

For the best 2 bushels Winter Wheat, Silver Medal

Do 2 do Winter Rye, do

Do 2 do Oats, do

Do 5 do Corn, do

Do 5 do Sugar Beet, do

For the best 5 bushels Carrots, do

Do 5 do Onions, do

Do 5 do Potatoes, do

Do 5 do Parsnips, do

Do Six Field Pumpkins, do

Do do Winter Squashes, do

Premiums will be given for the best varieties of FRUIT that may be exhibited, and for the best 5 pounds of Honey.

Certificates will be given at the discretion of the Committee, for any Stock, Farming Implements, &c. of superior merit, which may not however, be thought entitled to one of the above mentioned premiums.

Persons from a distance having improved Stock of any description for sale, are invited to attend. The Society will have an Auctioneer, to conduct all sales free of charge. Secure pens will be provided for all stock sent for exhibition.

It is required that all Machines, Horse Powers, &c., shall be on the ground the day previous, when the Committee will be in attendance. It is expected that all animals will be furnished with halters by their respective owners.

It is also requested that all Stock and other articles intended for exhibition, shall be arranged before 10 o'clock on the morning of the Fair.

The Executive Committee earnestly request the cooperation of the Farmers of Baltimore County, in aid of an enterprise, the importance and utility of which, must appear to all, when the immense influence of Agriculture over the best interests of the country is considered, it would seem almost needless to remind those most immediately concerned, of the absolute necessity of a concentration of their energies to promote the well being of an object which all must commend.

JOHN RIDGELY, of Houghton, President,

JOHN B. H. FULTON, Record. Sec'y.

The particulars relative to the SWEEPSTAKES PLOUGHING MATCH, will be published next week.

Editors in Maryland and the neighboring States, favorable to Agricultural improvement, are most respectfully requested to publish the above, or notice it in their respective papers.

It will be seen by the advertisement, on another page, that the entire herd of Mr. Beltzover will be sold during the Exhibition.

We would refer to the advertisement of the Executor of the estate of the late Gen. Emory, on another page. Those wishing to supply themselves with superior Stock would do well to attend. We regret that the day appointed for the sale is the same as that on which our Fair is held. Could not the sale of the blooded Stock be transferred to the place of our fair?

English market for American Meats.—From the annexed article, which we copy from the *British American Cultivator* published in Toronto, Canada, it will appear that American bacon bears a fair price in England. But we are sorry to see by its tenor, that American hams do not maintain a good reputation in the English market, and that, by comparison with those of England and Ireland, they lose caste. With our superior advantages of Corn feed, and green hickory wood for smoking, we ought, with proper care in salting, to be able to beat all the rest of the world in putting up hams, and as a market is found with our transatlantic neighbor, for a portion of our surplus bacon, we trust that our packers will take pride in showing the father-land consumers, that we know what to do with a hog after we have killed him.

Although we feel mortified at this report of the quality of our hams, we were pleased to learn by the last British arrival, that American pork had been selling at Southampton from 4½d to 5d, and was of excellent quality. This is a good price, will pay well, and what is better than all, its reputation is grateful to our national feelings and pride. As to the hams, their standard must and will be raised, for our folks can, when they please, make as good bacon as any John Bull that ever cut the throat of a porkling.

We beg to submit to our Agricultural Subscribers, the following extract from the Liverpool Correspondent of the *Montreal Gazette*, dated the 3rd of August. The writer, after stating the probable loss on American flour exported to Liverpool from Canada, says—

"I think you had better fatten stock with your grain, than grind it into flour or any such speculation; and this brings me to another branch of the great food question.

"Since the Tariff came into operation, the expectation of getting live stock from the continent has become more and more faint; but there has been a considerable import of cured meats. American pickled tongues, very good, are supplied at about 28s. the cwt.; American hams, of very tolerable quality, but inferior to the best English, at 42s.; German hams, at 53s. These are wholesale prices. The best Cumberland hams may be quoted at 70s.—some very choice ones, for private use, at 80s.; Irish hams in Liverpool, at 64s. to 66s. At these prices, I consider that for family use, the Irish and British are fully as cheap as either the American or German, because they are not so salt; consequently do not require their goodness to be much exhausted by boiling as the former, and their fat is in better condition than in either. There seems every prospect of those articles maintaining something very like present prices, and slightest revival in trade is felt very sensibly in the demand for bacon. You should, in my opinion, at once get rid of the flour trade, until times change, and commence curing for the English market. Surely, with the advantage of 3s. 6d. duty, instead of 14s., you can beat the Yankees in the article of hams; if not, it says little for your farmers. But I see no reason why you should not send us as good bacon and hams as the farmers of Cumberland. It is only a few years since the Irish were as little known in our markets as you. Cumberland hams will, as I tell you, bring at the rate of 70s. easily. It will keep eighteen months, and improve if properly packed; and that is just the thing in which American hams I have seen to appear me to be deficient—it will cross the line once or twice, and eat perfectly good in Calcutta or Sidney. You have every advantage; you have a temperate climate—have our English breed of pigs—have plenty of corn to fatten with. If you have the shrewdness and spirit to occupy it, you have a boundless market for an article which fluctuates in price less than any other, and which is vexed by no "sliding scale," and little affected by the seasons. It is a very few years since the Russels, (little farmers and provision dealers,) went out of the west of Cumberland to Limerick, and now they kill and cure, every year, for the English market, 30,000 swine. I do not believe your whole continent sends us so much as that one house.

"The coming into effect of the new tariff occasioned a good deal of stir in the ports. Many articles on which the duty was lowered, were taken out of bond to a considerable extent, particularly coffee. Our export trade is a little livelier, and there are signs of improvement, particularly in Manchester and Leeds. But, although, the

country continues in a very bad state, and the prospect of a fine harvest, and the low value of money, with the autumn orders, could scarcely have done less for us. The funds are firm, but not very high; though money is plentiful, there is a remarkable indisposition to invest in stocks or shares, native or foreign. Money is accumulating in the hands of the bankers, and good bills, even with three months to run, are freely discounted at 2½ per cent. in London—so difficult does it appear to be to employ money profitably."

Some huge tobacco leaves were sent to our office yesterday, raised by Mr. Davis, overseer on a farm belonging to Dr. Cocke, in Jefferson county, five miles south of this city. The leaves are three and a half feet in length and twenty six inches in width. There Tennessee! "put that in your pipe and smoke it."—*Louisville Journal*.

The St. Charles (Missouri) Advertiser states that considerable fear exists among the citizens of that place in consequence of the sickness and death of great numbers of cattle in that town and neighborhood. The nature of the disease is not exactly known, but it partakes in part of the form of bloody murrain.—Three Germans who skinned a cow which had died of the disease, were affected very strangely; their hands and arms became blistered, and swelled to twice their natural size. The pain was exceedingly acute, attended with fever, and so great was the effusion into the cellular substance under the skin, that abscess, if not mortification, must have ensued, had not the parts been freely scarified so as to permit the escape of the effused fluid.

BALTIMORE MARKET.

Cattle.—The supply of Beef cattle at the Scales this morning was much larger than on any previous day this season, amounting in all to about 1000 head.—The sales to the city butchers amounted to 700 head at prices ranging from \$1,624 to 2,25 per 100 lbs. on the hoof, which is equal to \$3,254.50 net. The largest portion of the sales were however at \$3,50a \$4 net. These prices show a considerable decline since this day week. About 200 head were driven North, and 100 remain unsold in the market.

Flour.—There was an improved demand for Howard street Flour on Saturday and to-day, and sales of good standard brands have been made to a considerable extent from stores at \$4.25. Some holders have advanced the price to \$4.37½, but we are not advised of any sales above \$4.25. The receipt price continues at \$4.

Sales of City Mills Flour to-day, to the extent of 1500 bbls. at \$4.25 cash. The stock is now very light, and holders generally are unwilling to sell at the same rate.

There is no Susquehanna Flour in market.

Grain.—Wheats are scarce and wanted, and the recent advance in price is fully maintained. We quote good to prime Md. reds at 80a86 cts. and inferior to good at 50a80 cts. There has been no Penna. Wheat at market. Corn is scarce. Limited sales at 54a55 cts. for white and yellow. A sale of a lot of Penna. yellow at 55 cts. A sale of Penna. Rye at 60 cts. We quote Md. at 43a45 cts. Sales of Oats at 22 cts.

Provisions.—The demand for Bacon continues good, and prices remain about the same. Some choice parcels of Western assorted are held at 6 cents, but we hear of no transactions at that price. We quote as before prime assorted at 54a 54 cents; Sides at 5a54 cents; Shoulders at 4a54 cents, and Hams at 6ta8 cents. We note sales of Prime Pork at \$6. We are not advised of any transactions in other descriptions, and quote as before Mess Pork at \$8.25; No. 1 at \$8; Baltimore Mess Beef at \$8.50; No. 1 at \$6.50 and Prime at \$4.50; Western No. 1 Lard in kegs is held at 7½ cents.

Hogs.—The supply of Live Hogs at market during the week has been quite heavy, and prices have materially declined. Sales of some parcels have been made as low as \$4 per 100 lbs. and for other very prime lots \$4.60 has been paid.

Cotton.—There is very little demand for any description. We note a sale of 50 Upland at 9a94 cts. and of 20 bales ditto at 84 cts.

Fish.—There is very little inquiry for Mackerel. Small sales of No. 3 at \$5.50. There are no lots of No. 1 and 2 in market. Sales of Herrings at \$2.50 per bbl.

Timothy seed.—We note sales of about 500 bushels at prices ranging from \$2.25 to \$2.624 in large parcels. We quote the retail price at \$2.50a\$3 as in quality.

Molasses.—At auction on Tuesday, 50 bbls. Sugar House were sold at 26a27 cts. To-day, at auction, 24 bbls. Porto Rico were sold 224 cts. and 126 bbls. ditto at 22a234 cts.

Sugars.—At auction on Tuesday, the cargoes of the schr. Vigilant and brig Jane, both from Porto Rico, comprising 234 bbls. and 100 bbls. were sold, with the exception of 30 bbls. at \$5.70a\$7 for bbls. and \$6.25a\$6.40 for bbls. These prices show a further advance.

Tobacco.—The market continues very brisk, and the busi-

ness of the week has been quite large.—The demand for Maryland Tobacco has been quite active for all descriptions, and the sales embrace nearly the whole of the receipts. The prices of last week have been well sustained, and in most instances desirable lots of good and fine qualities have sold at a shade advance. Our quotations embrace the range of the market, viz. inferior and common Maryland at \$2.50a\$3.50; middling to good \$4a\$6; good \$6.50a\$8; and fine \$8a12. The demand for the better descriptions of Ohio continues active, and sales are readily made at prices fully sustaining former quotations. There is rather less inquiry for the common descriptions, but prices show no variation from former rates. We quote as before, viz. common to middling \$3.50a\$4.50; good \$5a\$6; fine red and wraperry \$5.50a\$10, fine yellow \$11a\$13. The inspections of the week comprise 1087 bbls. Maryland; 129 bbls. Ohio; and 11 bbls. Kentucky—total 1227 bbls.

Philadelphia, Sept. 23.—The flour market this week has been unsettled, with a gradual tendency upwards, we quote to-day, as the ruling price of Flour, of standard brands, at \$4.50 per bbl. and Rye Flour \$3.364 per bbl. The stock receipts of both are light, with a fair export demand.—Corn Meal is steady at last quotations. Cleared, this week, 7,144 bbls. superfine Flour, 108 bbls. and 1,407 bbls. Corn Meal, and 204 bbls. Rye Meal. Wheat comes to market slowly, and prices are firmly maintained at 75a85 for Southern, and 85a92c per bushel for Pennsylvania—according to quality. Oats are rather better, and command 23c per bushel, Southern White flat Corn, 50c, Yellow, do 51a52c—receipts light. Cleared this week for the West Indies 2,540 bushels of Corn. We quote Mess Pork \$8, Prime \$5.75, Mess Beef \$7.50, Prime \$5, Lard 74c, Hams 7 to 8c, Sides 5c, Shoulders 5c per lb.

At Richmond, on the 22d inst. holders were asking \$4.25 for Flour, City Mills is held at \$4.50 no sales, Wheat 50a85c per bushel, Corn in demand at 50a55c. Oats 30c. Receipts of Tobacco moderate—lugs sold at \$21a\$24; middling at \$44a 44; good at \$5a\$9; and fine at \$6ta\$104.

New York, Sept. 24.—The Cotton market is dull—the sales to-day are 3000 bales at a decline of 1-8a1 ct. per lb. on last week's prices. The receipts of Flour are not sufficient to meet the demand, and all descriptions have advanced 64 cents per bbl. since yesterday. Nothing doing in Wheat.

At New Orleans, in the week ending on the 16th inst. business had been very limited, and much difficulty experienced owing to the scarcity of specie, and the great trouble in negotiating exchanges—these causes have produced a decline of about a 4c to 4c on cotton, the sales of which amounted to 1800 bales at 6a64c to 10c for ordinary to good fair. Sugar sold at from 3 to 5c—stock very light. Molasses 11a12c and very little doing. Flour sold at \$3.50 per barrel.

At Alexandria, on Saturday, the wagon price of Flour was \$4, sales from stores at \$4.124. sales of red Wheat from wagons at 79c.

At Petersburg, on the 21st inst. Flour sold at \$3a\$3.124. Bacon, hog-round, at 4c. Wheat 50c; Oats 14c; Corn was 25a30c per bushel.

At Cincinnati, on the 22d inst. the receipts by the Miami Canal were 351 bbls. flour, 85 bbls. wheat. Sales of Flour at \$2.72, \$2.68 and \$2.62, City Mills \$2.75. A sale of Bacon, shoulders, at 3c pr lb. Wheat 43c pr bu. Lard 5a51.

MOTT'S AGRICULTURAL FURNACE.

The subscriber respectfully informs his customers, and the public generally, that he has on hand, and intends constantly to keep a supply, of MOTT'S JUSTLY CELEBRATED AGRICULTURAL FURNACES, for cooking vegetables and grain for stock of all kinds. They vary in size from HALF a barrel to FOUR barrels, and are better adapted to the purpose for which they are intended than any other yet invented; obtained the premium of the American Institute, and have given satisfaction to every gentleman by whom they have been purchased. Col. C. N. BEMMIS, the distinguished agriculturist near Albany, New York, who has had one in use for some time, in a letter to the editor of the Cultivator, says—

"The one I purchased last fall, I continued to use during the winter, and have found no reason to alter the opinion then expressed; but on the contrary, I am more confirmed, and do not hesitate, without qualification, to recommend it, with the late improvements, as superior to any thing, for the purpose intended, which I have ever used, or which has fallen under my observation."

"Mr. Mott has lately sent me one of the capacity of two barrels, containing the improvements, which consist in casting 'points of attachment' or gudgeons, on the rim or sides of the kettle, 'so that with a crane or level' it may be raised out of the casing and the contents emptied out, and to facilitate which, a loop or eye is cast on the bottom of the kettle so that it can be done without burning the fingers. The flange also, has been extended beyond the edge of the casing, so that if water boil over it will not run down the flues and put out the fire."

These furnaces and boilers are portable and may be set up in any out-house, being from their compactness and construction perfectly safe. The furnaces are made of cast iron and peculiarly calculated to economise fuel.

The following are the prices for one of the capacity of a half barrel

do	do	do	One barrel	\$12.50
do	do	do	One and a half	20.00
do	do	do	Two barrels	24.00
do	do	do	Three do	28.00
do	do	do	Four do	35.00
do	do	do	Five do	48.00

A. WILLIAMS, Corner of Light & Pratt St. Balt. Md.
de 15 if

DESIRABLE COUNTRY RESIDENCE FOR SALE.

For sale, about 25 Acres of Land, situate three quarters of a mile from Govanstown, on the York Road, a $\frac{1}{4}$ of a mile beyond the Academy, and about $\frac{1}{2}$ miles from the city.—The Land is of the kindest description, and susceptible of the highest improvement, as the crops now on it will testify. The improvements are a cottage built Stone House, containing 9 rooms, situated in a beautiful grove. Also, stabling for several horses, large corn house, milk and poultry houses, and other outbuildings, with the best of water at hand. There is on the premises a young orchard comprising several hundred trees of the choicest kinds from nurseries at Boston, Philadelphia and Baltimore, consisting of Peaches, Apples, Cherries, Plums, Pears and Apricots, a thousand Raspberry bushes, and thousands of Strawberry plants of the choicest kinds, together with Gooseberries, Currants, &c. &c. The place might in a little while be made a valuable fruit and market garden.

ALSO—About 70 Acres of Land adjoining, which will be sold with the same or separate. The Land is of the same description as the above, more than forty acres now well set in clover and orchard grass; several acres of meadow land now being set in timothy, and about 20 acres of beautiful woodland; there are no other improvements than a small Log Hut on this place, but there are several beautiful sites for building, and a number of springs of the most delicious water.

Few places are more worthy the attention of a gentleman wishing to obtain a country residence in the vicinity of the city than the above, being within an hour's ride from town, on one of the best roads, and in no part of Baltimore County is a neighborhood more respectable, being adjoining or in the neighborhood of the seats of Messrs. R. A. Taylor, Henry C. Turnbull, Mrs. P. Barker, Mr. Bonaparte, Mr. Perine, Judge Ward, Mr. W. S. Winder, Mr. Buchanan, Mrs. Poultny, and others. The academy in the neighborhood is well conducted and under the patronage of the State.

For one third of the purchase money, bank stock or city property would be taken, and a liberal credit would be given for one third, if desired. For further particulars apply at the office of the Baltimore Patriot. sep. 11

AGRICULTURAL MACHINERY & IMPLEMENTS.

The subscriber begs leave to assure the public that he is prepared to execute orders for any of his agricultural or other machinery or implements with promptness. His machinery is so well known that it is unnecessary to describe the various kinds, but merely annex names and prices:

Portable Saw Mill with 12 ft. carriage, and 24 ft. ways and 4 ft. saw,	\$300
Extra saws for shingles, with 3 pair of head blocks,	125
Post Morticing Auger,	15
Bands,	10
Horse Power of great strength,	200
Corn and Cob Crusher, wt. 600 lb.	65
Thrashing Machine, wt. 300 lb.	75
Corn Planter, wt. 100 lb.	25
Thrashing Machine, wt. 600 lb.	150
Grist Mill, 2 $\frac{1}{2}$ ft. cogstone stones,	150
Do. 3 ft. do.	175
Belts for the same,	15
Post Auger, wt. 15 lbs.	5
Tobacco Press complete, portable,	85
Portable Steam Engine, with portable Saw Mill and cutting off Saw,	3500
Large Sawing and Planing Machine with cutting off saw, or cross cutting for large establishments,	1100
If made of iron,	3000
Large Boring and Morticing machine for large establishments	150
Tenoning Machine	200
Vertical Saw	125
Small Morticing Machine, suitable for carpenters,	25

All of which articles are made in the most superior style of workmanship, of the best materials, and warranted to answer the purposes for which they are intended. It cannot be expected that the subscriber can speak of the merits of the above enumerated articles within the compass of an advertisement. Suffice it to say, that each have found numerous purchasers, and proved entirely satisfactory. The Portable Saw Mill with a 10-horse power engine, can cut, with perfect ease, 10,000 feet of lumber a day, and, if necessary, could greatly exceed that quantity.

GEORGE PAGE,

West Baltimore street, Baltimore, Md.

—Pamphlets containing cuts with descriptions of the above named machines, can be had on application (if by letter post paid) to the subscriber, or to Mr. S. Sands, at the office of the American Farmer. sep. 1 if

TURNIP SEED, GROWTH 1842.

In consequence of the increased demand and superiority of our WHITE FLAT and RED TOP TURNIP SEED, we have raised largely of those two kinds, and can promise our customers seed, which will produce finely shaped Turnips, mild and entirely free from that spicy hot taste that seed of imperfect quality produces; also, 15 other kinds of yellow and white Turnip Seed of our own raising and imported, all of which vegetates well. The imported seed is as perfect as usual. It is a fact, however, well known by planters of experience, that turnip seed as well as many other imported vegetable seeds, are much inferior to those raised at our seed gardens; so glaring is the difference that we are driven to the necessity of raising many kinds, and at considerable advance in cost.

Price of Turnip Seed of our own raising, \$1 per lb.
Imported do. 75c. "

au 3

R. SINCLAIR, Jr. and CO. 60 Light st.

HOVEY SEEDLING STRAWBERRY

A gentleman in the vicinity of Baltimore will dispose of a few hundred plants of this celebrated seedling, at \$1 per doz. The original plants were obtained from Messrs. Hovey last season, and the fruit this season was very fine. Apply at this office. au 31



BARNABY & MOOERS' PATENT SIDE-HILL & LEVEL LAND PLOUGH.

To which was been awarded the following and Several other Premiums, viz.—By the American Institute, at their Ploughing-Match at Newark, N. J. 1842, the First Premium, a Silver Cup,—and at their Annual Ploughing-Match for 1841, at Sing Sing, N. Y. a Gold Medal for the best work done, lightest draught, and best principle of construction.—answering for "general purposes." The N. York State Agricultural Society, awarded it an Extra Premium of \$50, at their Annual Ploughing-Match at Syracuse for 1841.

The following are its advantages over the Common Plough, viz.—1st. Ease of Draught—2d. Perfection of Work—3d. Strength and Durability—4th. All Dead Furrows may be prevented, as this Furrows can all be turned one way—5th. Any width of Furrows may be turned, between 8 18 inches, by moving the catches in the cross-piece towards the handles for a wide Furrow,—and towards the centre for a narrow one—6th. Placing the beam in the centre of the cross-piece, makes it a "Double Mould-Board Plough," turning

a Furrow both ways at the same time,—answering for Green-Ridging, Ploughing between Corn and Potatoes, or any any crop cultivated in rows or drills,—and for Digging Potatoes.

The subscribers having purchased the Right to Manufacture the above celebrated Ploughs, for the State of Maryland, are now prepared to furnish Farmers with the same,—and they pledge themselves to the Public, to manufacture this Plough in the Very Best Manner, both as to materials and workmanship. —All Orders will be thankfully received and punctually attended to.

Price as Follows, (adding Transportation).—No. 3, wt. 70 lbs \$10—No. 4, 80 lbs. \$11—No. 5, 90 lbs. \$12. Extra edge, 50 Cents. For Colter, if added, laid with steel, \$1.50. Wheel, \$1.50. Shin Pieces, 12 $\frac{1}{2}$ Cents. —The above Ploughs are sold for cash only. DENMEADS & DANIELS, corner Monument and North-sts. A. G. & N. U. MOTT, corner Forest and Ensor sts. B. H. WILSON, No. 52 Calvert st. 1 door below Lombard. Baltimore July 20 1842.

MILLWRIGHTING, PATTERN & MACHINE MAKING

By the subscriber, York, near Light st. Baltimore, who is prepared to execute orders in the above branches of business at the shortest notice, and warrants all mills, &c. planned and executed by him to operate well.

Murray's Corn and Cob Crushers for hand power	\$25
Do. by horse power, from 6 to 12 bushels per hour,	35 to 40
Corn Shellers, shelling from 30 to 300 bushels an hour,	15 to 75
Portable and Stationary Horse Powers	75 to 150
Self-sharpening hand Mills, a superior article,	12
Cylinder Straw and Oat cutters, 2 knives,	20 to 35
Mill, carry log, and other Screws, 2 small Steam Engines 3 to 4 horse power. Any other machines built to order.	

Patent rights for sale for the Endless Carriage for gang Saw Mills, a good invention. —Orders for crushers can be left with any of the following agents: Thos. Denny, Seedsman, Baltimore; J. F. Callan, Washington, D. C.; Calvin Wing, Norfolk; S. Sands, Farmer office; or the subscriber, JAS. MURRAY, Millwright, Baltimore. may 28 ly

TO FARMERS.

The subscriber has for sale at his Plaster and Bone Mill on Hughes street, south side of the Basin, GROUND PLASTER, GROUND BONES, OYSTER SHELL & STONE LIME, and LEACHED ASHES, all of the best quality for agricultural purposes, and at prices to suit the times.

Vessels loading at his wharf with any of the above articles, will not be subject to charges for dockage or wharfage fe 23 WM. TREGO, Baltimore.

AGRICULTURAL MACHINERY.

Manufactured and for sale by A. G. MOTT & CO. South east corner of Ensor and Forest sts. near the Bel-air market, Old Town, Baltimore.

Being the only agents for this state, are still manufacturing WILEY'S PATENT DOUBLE POINTED COMPOSITION CAPT PLOUGH, which was so highly approved of at the recent Fair at Ellicott's Mills, and to which was awarded the palm of excellence at the Govanstown meeting over the \$100 Premium Plough, Prouty's of Philadelphia, and Davis' of Baltimore, and which took the premium for several years at the Chester Co. Pa. fair—This plough is so constructed as to turn either end of the point when one wears dull—it is made of composition metal, warranted to stand stony or rocky land as well as steel wrought shares—in the wear of the mould board there is a piece of casting screwed on; by renewing this piece of metal, at the small expense of 25 or 50 cts. the mould board or plough will last as long as a half dozen of the ordinary ploughs. They are the most economical plough in use.—We are told by numbers of the most eminent farmers in the state that they save the expense of \$10 a year in each plough. Every farmer who has an eye to his own interest will do well by calling and examining for himself. We always keep on hand a supply of Ploughs and composition Castings—Price of a 1-horse Plough \$5; for 2 or more horses, \$10.

We also make to order other Ploughs of various kinds. MOTT'S IMPROVED LARGE WHEAT FAN, which was so highly approved of at the recent Fair at Ellicott's Mills and at Govanstown, as good an article as there is in this country—prices from 22 to \$25.

A CORN SHELTER that will shell as fast as two men will throw in, and leave scarcely a grain on the cob nor break a cob, by manual power; price \$17.

CULTIVATORS with patent teeth, one of the best articles for the purpose in use, for cotton, corn and tobacco price \$4, extra set of teeth 1.

HARROWS of 3 kinds, from 7 to \$12.

GRAIN CRADLES of the best kind, \$4.

HARVEST TOOLS, &c.

Thankful for past favors we shall endeavor to merit a continuance of the same. ja 26 if

MARTINEAU'S IRON HORSE-POWER

The above cut represents this horse-power, for which the subscriber is proprietor of the patent-right for Maryland, Delaware, and the Eastern Shore of Virginia; and he would most respectfully urge upon those wishing to obtain a horse power, to examine this before purchasing elsewhere; for beauty, compactness and durability it has never been surpassed.

Thrashing Machines, Wheat Fans, Cultivators, Harrows and the common hand Corn Sheller constantly on hand, and for sale at the lowest prices.

Agricultural Implements of any peculiar model made to order at the shortest notice.

Castings for all kinds of ploughs, constantly on hand by the pound or ton. A liberal discount will be made to country merchants who purchase to sell again.

Mr. Hussey manufactures his reaping machines at this establishment. R. B. CHENOWETH, corner of Front & Ploughman sts. near Baltimore st. Bridge, or N 20, Pratt street. Baltimore, mar 31, 1841

AGENCY OF THE N. Y. POUDRETTE COMPANY.

The subscriber having been appointed Agent for the Poudrette Co. of which D. K. Minor, Esq. is the Superintendent, intends keeping on hand a constant supply, which will be sold at the same price charged at the manufactory in N. York, with the addition of freight and expenses. The cash must in all cases accompany orders, as on such terms alone is it forwarded from the manufactory. se 21 Apply to S. SANDS, Farmer Office.

DEVON CATTLE.

The undersigned has a herd of about five and twenty full blood North Devon Cattle, embracing all ages and both sexes, which have been selected and bred with care for several years past, and being overstocked would dispose of a part of them. Orders for any of them will meet with attention. Address JOHN P. E. STANLEY, No. 50 S. Calvert St. Baltimore.

FOR SALE—A few choice Berkshires at very low prices. au 24 if

BERKSHIRE PIGS.

The subscriber will continue to receive orders for their spring litters of young Berkshire Pigs, from their valuable stock of breeder (for particulars of which, see their advertisement in No 34 or 37. Vol. 2 of this paper.) Price at their piggery \$15 per pair; cooped and delivered in, or shipped at the port of Baltimore, \$16 per pair. All orders post paid will meet with prompt attention—address, T. T. & E. GORSUCH, Hereford, Baltimore Co. Md. mh 23

EASTMAN'S NEWLY INVENTED

PLOUGH WITH CONCAVE LANDSIDE, AND DOUBLE SHARE.

The subscriber has just invented a PLOUGH, with the above named peculiarities, viz: with a concave Landside and double share. The advantages to be derived from these improvements are expected to be as follows:—1st, That it will be kept in repair at considerable less expense than other Ploughs in use.—2d, That it will run more level either in deep or shallow ploughing.—3d, He believes that it will run much lighter to man and horses than any other Plough in use. With these advantages they are offered to the public, and if they are not realized to the purchasers after two days use, or they are not satisfied with them, they are requested to return them and receive their money back.—The only size I can furnish at present is a large two horse Plough, the size of the Davis' 10 inch, as made by me: J. S. EASTMAN, Pratt street, between Charles and Hanover sts. jy 27

POWDERED LIMESTONE.

For the improvement of sandy soils and all soils deficient of calcareous matter, is offered for sale at \$14 per bbl. by WILLIAM CHILD, No. 83 South st. Bowly's wharf. Who has also for sale, one large Stand Cask of about 360 galls.

EXECUTOR'S SALE OF IMPROVED FARMS AND STOCK.

There will be offered at Public sale at Poplar Grove, near Centerville Md. the residence of the late Gen. Emory on Wednesday the 19th of October, all the valuable and highly improved stock of

HORSES, CATTLE, SHEEP, HOGS, AND FARMING UTENSILS

Belonging to the Poplar Grove and Ogleton farms—together with some good Wines, Guns, Pistols, Shooting apparatus and Carriages.

THE BLOODED HORSES

are of the choicest stock, comprising
1—Grecian Princess (see Turf Reg. Vol. 6. p. 423.) The dam of Irbly, Queen Anne and Sambo, all winners.

2—A fine sorrel mare out of No. 1 by Md. Eclipse with a Foal by Priam.

3—A three year old sorrel colt by Mingo out of the Dam of Lady Clifden. He is very promising. Last spring in consequence of the distemper was thrown out of training but is now perfectly well.

Many of the cattle are pure Durham and Devon, and many of the sheep pure South Down and Leicester—and nearly all of them (pure and mixed blood) fit for the Knife. The wethers are particularly fine.

At the same time and place (i. e. at Poplar Grove) on Wednesday the 19th October will be offered at Public sale a

HIGHLY IMPROVED FARM

Five miles distant, (lying immediately on the river, five miles below Chester Town on the Queen Ann's side) called Ogleton, containing about

210 ACRES.

Steam Boats to Baltimore pass it three times a week, and the Packets every day. It has a good farm House, quarter, and out House.

On Thursday the 27th Oct. there will be offered at Public Sale on the premises, a

VALUABLE FARM,

On Kent Island (lying on a navigable branch of Cox's Creek, and four miles from the ferry opposite to Annapolis) the property of the late Genl. Emory; containing about

332 ACRES.

This farm has a good dwelling and out-Houses; is in a high state of cultivation; is stocked with fruit trees; is accessible to the markets; has fine fishing, and oyster grounds near at hand.

At the same time and place (i. e. at the Kent Island farm on Thursday the 27th Oct.) there will be sold all the farming Utensils, Cattle, Horses, Hogs and Sheep, belonging to the farm. The cattle are of the same stock as those at Poplar Grove, and are in prime condition.

The usual credit for stock will be given. The terms of sale for the farms will be made known on the days on which they are respectively sold.

The attention of Breeders and Butchers is particularly called to both sales of cattle. The day of sale at Poplar Grove, is fixed that persons may come over in the Steamer Osiris which leaves Baltimore at six A. M. and arrives at the estate at ten, and returns the same day; or persons attending the sale may return the next day, in the Maryland.

Persons wishing to view the two farms can see the Kent Island farm by calling on Mr. Rathall the manager (who resides on the Farm) and can see the Ogleton farm by calling on Mr. Thos. A. Emory who resides near it, or on the subscriber at Poplar Grove.

WM. HEMSLEY EMORY

Executor of the late Thos. Emory.

Poplar Grove, Sep. 24, 1842. sep. 28.

SOUTH DOWN SHEEP FOR SALE.

Two Rams and two Ewes of the purest South Down breed of Sheep. These Sheep were brought from England to Maryland in the autumn of 1840, by Dr. Macaulay, and the following testimonials will show the pedigree and exceeding purity of the blood.

The South Down Sheep were purchased for Dr. Macaulay of Baltimore, at the request of James Alexander Esq. of Somer Hill, England, by his agent, Mr. Thomas Waters of Stratford, Subcastle, Salisbury. They were part of the flock of Mr. Northeast, of Tedworth Wiltshire. Mr. Waters in a letter to Dr. Macaulay, says, "I have much pleasure in informing you that I have selected a Ram for you which I consider of the purest South Down breed, and have this morning received a letter, from the same person I bought the Ram of, to say, he has selected six Ewes for me, from his own stock, also,—he is the first breeder we have in this part of the country, and probably in any other part of England, of the purest South Down Blood. The price of the Ram No. 16, is thirty guineas, and the six Ewes forty five shillings each, which I consider moderate."

The following is Mr. Northeast's letter to Mr. Waters, on the Pedigree of the Ram and Ewes purchased from him.

Tedworth, Sept. 14th, 1840.

My dear Sir.—I have this morning looked out for you six Ewes, which I think match well, and will please you. Four of them are six toothed and two are two toothed, and the Ram No. 16, will look like one of the family. No. 16 was bred from one of my best Ewes, and the Ewe having two, bred both up to weaning time. He was got by Mr. Ellman's No. 15, which was let this year by auction at sixty three guineas, and is considered the best sheep in England; he is now hired by Lord Huntingfield and Mr. Crips of Gedgrove.

For the last few years I have averaged my Ewes cull and best at 41s. 6d. that is, best at 42 and rest at 40s. each, and I trust you will not think I overcharge you by naming 45s. each, for the 6 best, as I shall expect to get about 42 for those left.

I remain, my dear sir, yours very truly,

THOMAS B. NORTHEAST.

Mr. Thomas Waters,
Stratford Sub-castle.

The Rams or Ewes will be sold separate or together, at the wish of the purchaser. For a view of the sheep, or terms, apply to JACOB WOLFF, Esq. at this farm, adjoining Randall's town near the Liberty Road. Sep. 23.

CLAIRMONT NURSERY.

I hereby inform my friends and the public, that I have taken into partnership in this establishment, my son-in-law William Corse, who has been assisting me several years, and is now competent to render important services here—the business will hereafter be conducted under the firm of SINCLAIR & CORSE.

ROBERT SINCLAIR.

CLAIRMONT NURSERY.



Having had occasion to take an inventory of stock on account of the above partnership, we find 37,000 grafted or budded Fruit Trees, of the most rare and choice collection, consisting of Apple, Peach, Plum, Cherry, Pear, Apricot and Nectarine, and of Shrub Fruits, not above counted, Quince, Filbert, Fig, Gooseberry, Currant, Raspberry and Strawberry: amongst the latter are Hoove's and Keene's Seedling at \$1 per doz. Also 15,000 Ornamental Trees, many choice sorts, large enough to plant in streets or lawns, 6 to 15 feet high, among them are the Balsam Fir, and other Evergreen trees 2 to 7 feet, and owing to their being transplanted into our grounds several years, they can be transplanted with a ball of earth to each, with safety.

Flowering Shrubs, Vines, Creepers and Grape Plants, a large assortment, comprising almost every desirable article in this department. Peonies, Tulips, and many other choice bulbous roots, and a very superior collection of Dahlia roots, Asparagus, and other succulent roots. Cuttings of Grape fruit trees can be taken from 600 standard trees, most of them have proved their correctness by showing fruit, all remarkably thrifty and larger than usual, and will be sold at a deduction of ten per cent off catalogue price of 1842. For many other articles, and further particulars, planting, &c. see printed & priced catalogues, to be had gratis of the subscribers, or of the following agents, Robt. Sinclair, Jr. & Co., Baltimore, Wilson & Sons, Norfolk, Va. Dupuy, Roper and Jones, Petersburg, Va., William Palmer, Richmond, Va., A. G. Lucas, Fredericksburg, Va. William Stabler & Co. Alexandria, D. C., J. F. Callan, Washington, D. C.

Orders will be carefully dug, packed and forwarded as directed to any part of the United States or elsewhere—it will be expected, however, of persons ordering trees, &c. from a distance, that they will inclose the money or a town acceptance, at a reasonable credit. We usually commence digging the 15th of October, and continue through the winter and spring, when the ground is not frozen.

Sept. 28 31

SINCLAIR & CORSE.

PUBLIC SALE

Of all the superior Shorthorn Durham Stock, belonging to the Farm of Geo. Beltzover, agent.

Will be offered at public sale on Thursday, the day appropriated for the sale of Stock, at the Baltimore County Agricultural Fair, the entire Herd of George Beltzover. Among the stock are the following:

1. John Bull, (imported) 5 years old, roan,
 2. Harry of the West, red and white, 2 years old,
 3. Tom Tough, 3 years old, roan,
 4. Lord Baltimore, Bull Calf, roan, 6 month old.
- 12 full bred Milch Cows, most of them imported, some by Rezin D. Shepherd, Esq. and most of them very superior milkers. 3 Heifers, Yearlings, and 3 Heifer Calves.

ALSO—A number of Cows and Heifers, of cross bloods, some with Bakewell, Teeswater, Holsten, Devons, &c. Likewise, a few choice Hogs of different improved breeds.

The sale will be positive, and those desiring to obtain superior stock will seldom have as fair an opportunity as the present affords. Terms made known at time of sale.

GEORGE BELTZOVER, Agent.

Pedigrees will be furnished, and will appear in the American Farmer before the day of sale. sep. 21

THE SUBSCRIBER,

Who exhibited the Corn and Cob Crusher and Grinder at the Agricultural meeting, having rented the Wheelwright & Blacksmith shop with the water power attached in the village of Franklin, will continue to build his Corn and Cob Crushers and Grinders, and has so improved them that persons who have not got horse powers can use them by hand power with sufficient facility to supply the wants of small farms, and with one or two horse powers can do more work than any other machine for the same purpose that will require double the power. This is not puffing, for it can be and has been made manifest. The price of the crusher is \$40.

He is also prepared to build Stationary Horse Powers of the very best and simplest construction, in every respect best suited for farmers; in place of using cast iron wheels, he uses leather belts, which the farmer can keep in repair himself. Corn Mills and all other kinds of machinery built to order.

He is also prepared to do all kinds of repairing to Agricultural or any other kind of machinery at the shortest notice.

Horse-shoeing and blacksmith work in general, done in the neatest and strongest manner, all of which he warrants to be good.

Orders for any of the above machines can be left with Mr. Sands at the office of the American Farmer, or with the subscriber.

an 24 WM. MURRAY, Franklin, Balt. co. Md.

REDUCTION IN PRICES.

The subscriber has this day further reduced the prices of his ploughs and plough castings for cash, and he will sell all his Agricultural improvements at prices to suit the times—his newly invented plough will be found a desirable article, and the price very low. Also on hand, several superior four horse Powers and Threshing Machines in prime order to put to work. Several of these horse powers are now in use and give great satisfaction. Also one of Urney's threshers, for sale, price \$35. Likewise, one of Chalfant's one horse Powers and Threshing Machines for sale, price \$135, much approved of by those that have them in use (threshes about 50 bushels per day.) an 5 J. S. EASTMAN, Pratt st.

BENTLEY'S IMPROVED PATENT CONVOLUTED STEAM BOILERS.

The subscribers, assignees of the "Patent Portable Convoluted Steam Boilers," are prepared to fill orders at short notice for the above boilers, either for boiling water, or for generating steam, viz. steaming vegetables, &c. for cattle and hogs, for cooking & washing purposes in public houses and institutions; also for various mechanical purposes where hot water only is required, viz. Hatters, Leather and Morocco Dressers, Dyers, Soap Boilers, &c. for all of which purposes they are now in successful operation.

We have within the last six months succeeded in making some very important improvements, which have done away with the few small objections heretofore urged against them.

They are now operated with Anthracite Coal equally well as with wood. In no instance has the saving in fuel been estimated at less than 3-4, and in time and labor one-half. The saving in room is very great. The one doing all the cooking at the Maryland Penitentiary is only 20 inches in diameter and 23 inches in length, and can be removed by two persons at pleasure. The boilers are invariably made of strong copper, and will last for years.

BENTLEY, RANDALL & CO.

Manufactory, M'Causland's Brewery, Holliday near Pleasant st. Baltimore, July 25, 1842

RECOMMENDATIONS.

BALTIMORE, 30th June, 1842.

Messrs. Bentley, Randall & Co.—Gentlemen—It was so late in the season before I was prepared to use your portable Steam Generator at my farm, that I have not had the opportunity of testing fully and practically the great advantages said to be obtained from its use. But from the trials I have witnessed, I have no hesitation in saying, that I believe it to be a most valuable article, and should be in possession of every farmer that believes in the economy of cooking or steaming food for cattle.

I have been using an agricultural boiler for cooking food for my horned cattle and hogs; this I have laid aside under the belief that fifty bushels of food may be cooked with your steamer in the same time, and with the same quantity of fuel that was required to cook 5 or 6 bushels in the boiler that I had been using.

For convenience and comfort, great saving in time and labour, fuel and money, I think your steam generator may with safety be recommended. Respectfully yours, ROBERT A. TAYLOR.

THE MEADOWS, Baltimore co. Jan. 14, 1842.

As to the steamer it is all that I could desire, as to the saving of time, fuel and room, it is not to be excelled; one hand besides attending to my "piggery," containing upwards of thirty-two store pigs and two "breeders," steams daily all the roots which said pigs consume, and from 50 to 100 bushels of cut corn stalks for my cattle daily; my vat for steaming fodder, i. e. cut corn stalks contains 50 bushels (which by the by is inconveniently large) it will steam this quantity in about two hours, after ebullition takes place. A friend has seen it at work and is very much pleased with it.

Respectfully, ROBERT DORSEY, of Edward.

We also have the liberty of referring to the following gentlemen, who have recently adopted them, viz. DAVID BARNUM, City Hotel, and to Capt. JACKSON, Warden of the Maryland Penitentiary, where the second one has been adopted within a few weeks for Washing and Soap Boiling, a No. 3. Dr. Robt. Dorsey of Edward, has very recently adopted another of larger dimensions.

Address BENTLEY, RANDALL & CO.

Baltimore, Md. July 25, 1842.

Those marked thus * have size No. 4 in use; thus † use

No. 5.	PRICES.	No. 4 in use; thus † use
No. 1 for Boiling only	\$20	For boiling and steaming \$30
2 do	30	do do 40
3 do	45	do do 55
4 do	65	do do 75
5 do	85	do do 100
an 31		f

HUSSEY'S REAPING MACHINE.

Farmers are respectfully requested to send their orders as soon as they shall have decided on procuring machines to cut the next year's crop: by doing so, they will enable the subscriber to make preparations early in year with confidence, so that none may be disappointed at harvest time, as has been the case for several years past by delaying to apply for them in season. His former practice will be steadily adhered to of making no more machines than are ordered, lest a failure of the next year's crop should leave a large number on his hands, unsold, which his circumstances will not allow. It is hoped that the great success which has attended the machines made for the last harvest will remove every doubt of their great value. Several persons have cut as high as 20 acres in a day with the last improved machines, while one gentleman with one of the old machines cut his entire crop of 72 acres in less than five days, without having a cradle in the field.

The greatest objection ever made to the machine was its heavy bearing on the shaft horse; this has been entirely removed by adding a pair of forward wheels to support the front of the machine, and a driver's seat at an extra expense of 20 dollars.

The subscriber's Corn & Cob crusher so highly recommended in the public prints, by farmers who have used them, have lately been much improved and will be kept constantly on hand for sale. sep. 21

OBED HUSSEY.

LIME—LIME.

The subscriber is prepared to furnish any quantity of Oyster Shell or Stone Lime of a very superior quality at short notice at their Kilns at Spring Garden, near the foot of Eutaw street, Baltimore, and upon as good terms as can be had at any other establishment in the State.

He invites the attention of farmers and those interested in the use of the article, and would be pleased to communicate any information either verbally or by letter. The Kilns being situated immediately upon the water, vessels can be loaded very expeditiously. N.B. Wood received in payment at market price.

ap. 22 3m

E. J. COOPER.